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**We claim:**

1. A stabilized protein preparation, which is protected against a loss of activity during pasteurization by the addition of stabilizers which comprise one or more saccharides as a mixture with more than 0.5 mol/l of one or more amino acids chosen from arginine, lysine, histidine, phenylalanine, tryptophan, tyrosine, aspartic acid and its salts, and glutamic acid and its salts, and wherein the stabilized protein preparation contains no antithrombin III.

2. The stabilized protein preparation as claimed in claim 1, wherein the protein is one or more blood clotting factors chosen from FII, FV, FVII and FVIIa, FVIII, FIX, FX, FXII and their combination preparations, the von Willebrand factor (vWF), FVIII/vWF, or one or more proteins chosen from albumins, immunoglobulins, protease inhibitors, ∝-2-antiplasmin, ∝-1-antitrypsin, protein C, activated protein C, protein S, protein Z, tissue factor pathway inhibitor (TFPI), fibrinogen, fibronectin and plasminogen.

3. The stabilized protein preparation as claimed in claim 1, wherein the saccharide is a monosaccharide, a disaccharide or an oligosaccharide present in an amount of at least 0.5 g/ml.

4. The stabilized protein preparation as claimed in claim 1, wherein the saccharide is a monosaccharide, a disaccharide or an oligosaccharide present in an amount of at least 1.0 g/ml.

5. The stabilized protein preparation as claimed in claim 1, wherein the saccharide is is a monosaccharide, a disaccharide or an oligosaccharide present in an amount of more than 1.5 g/ml.

6. The stabilized protein preparation as claimed in claim 1, wherein the one or more amino acids are present in an amount of more than 0.8 mol/l.

7. The stabilized protein preparation as claimed in claim 1, wherein the preparation further comprises a soluble calcium salt in an amount of at least 0.5 mmol/l.

8. The stabilized protein preparation according to claim 1, wherein the preparation further comprises glycine, glutamine, or glycine and glutamine together.

9. The stabilized protein preparation according to claim 1, wherein the preparation further comprises a soluble calcium salt in an amount of at least 1.0 mmol/l.

10. A process for the viral inactivation or viral depletion of a protein preparation, which comprises subjecting a stabilized protein preparation as claimed in claim 1 to a heat treatment at 40 to 95°C for a period of 5 to 50 hours.

11. A process for the viral inactivation or viral depletion of a protein preparation, which comprises subjecting a stabilized protein preparation as claimed in claim 1 to viral depletion by means of filtration.

12. A process for the viral inactivation or viral depletion of a protein preparation, which comprises subjecting a stabilized protein preparation as claimed in claim 1 to a viral depletion by means of centrifugation.

13. A process for the viral inactivation or viral depletion of a protein preparation, which comprises subjecting a stabilized protein preparation as claimed in claim 1 to a treatment with detergents or bactericidal or virucidal agents.

14. A stabilized protein preparation, which is protected against loss of activity during pasteurization by the addition of stabilizers which comprise more than 1.5 g/ml of one or more saccharides as a mixture with more than 0.8 mol/l of one or more amino acids chosen from arginine, lysine, histidine, phenylalanine, tryptophan, tyrosine, aspartic acid and its salts, and glutamic acid and its salts, and wherein the stabilized protein preparation contains no antithrombin III.

15. The stabilized protein preparation as claimed in claim 14, wherein the preparation further comprises glycine, glutamine, or glycine and glutamine together.

16. The stabilized protein preparation as claimed in claim 14, wherein the preparation further comprises a soluble calcium salt in an amount of at least 0.5 mmol/l.